

# McIntosh Cake

*Alyce Desroches*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*5 McIntosh apples  
1/2 cup sugar  
1 1/2 teaspoons cinnamon  
3 cups unsifted flour  
2 cups sugar  
1 teaspoon baking soda  
2 teaspoons baking powder  
1 teaspoon salt  
4 eggs, unbeaten  
1 cup vegetable oil  
1/3 cup orange juice  
2 teaspoons vanilla*

Pare the apples and slice thin (about five cups). In a bowl, make a mixture of the sugar and cinnamon. Sprinkle over the sliced apples. Toss lightly. Set aside.

Place the following in a mixing bowl in the order listed: flour, sugar, baking soda, baking powder, salt, eggs, vegetable oil, orange juice and vanilla. Blend together with an electric mixer on low speed for 1 minute. Then blend for 4 minutes at medium speed.

Grease a ten-inch tube pan. Fill with alternating layers of batter and sliced apples, beginning and ending with batter (three layers of batter and two layers of apples).

Bake in a 350 degree oven for 90 minutes.

(This recipe may be baked in two loaf pans, bake for 65 minutes. Freezes well.)

Per Serving (excluding unknown items): 5599 Calories; 242g Fat (38.5% calories from fat); 65g Protein; 803g Carbohydrate; 12g Dietary Fiber; 848mg Cholesterol; 4660mg Sodium. Exchanges: 19 Grain(Starch); 3 Lean Meat; 1/2 Fruit; 45 Fat; 33 1/2 Other Carbohydrates.